

Public Health – Seattle & King County
Risk Based Inspection Program
Effective July 18, 2005

A risk based inspection program reviews inspection frequency based on the actual risks associated with specific food products being prepared, served and/or sold in a food service establishment.
 There are three different risk type categories that can be assigned to a food service establishment and each is based on the type of food, preparation steps, type of food processing and/or packaging that is performed within an establishment.

Risk Type	Risk Type Category Description	Frequency - Placement Examples
<u>Low Risk</u> Category: 1 Cold Holding Limited Food Prep <i>Cook Step</i> <i>Exceptions:</i>	Requires one routine inspection per year to verify proper food source, food storage, and general cleanliness. <i>Examples:</i> Food Preparation Steps: Receive - Limited Prep - Serve Ready to eat pre-packaged potentially hazardous food or pre-packed frozen foods. Espresso and/or blended drinks, no other food prep. Limited prep of potentially hazardous foods (melon cutting, hot dogs). Heating of individually pre-packaged ready to eat foods for immediate service. Mobile Food Service - limited to espresso or hot dogs only, no other food prep.	Grocery Store, Drug Store, Convenience Store, Gas Station, Coffee Shop, Tavern, Deli, Restaurant, Bakery, Caterer or Ice Cream Shop espresso drinks, hot dogs, cutting melons, heating pre-packaged sandwiches (NO grilling or cutting of foods, NO on-site cooking/baking) Making smoothies w/ commercially prepared powdered mixes. Cart - espresso and/or hot dogs Mobile Truck - frozen food or meat, espresso, hot dogs, cold holding of pre-packaged foods
<u>Medium Risk</u> Category: 2 No Cook Step Food Preparation <i>Cook Step</i> <i>Exceptions:</i> Pre-packed Fresh Meat or Seafood	Requires two routine inspections per year to verify proper food handling, food source, food storage, and general cleanliness. <i>Examples:</i> Food Preparation Steps: Receive - Store - Prepare - Cold Hold - Serve Baking bread, pastries, donut frying, sandwich grilling or toasting for immediate service – no hot holding of foods. School or Institution satellite operation limited to reheating or hot holding of prepared foods – no on-site cooking. Grocery store or market which also sells pre-packaged raw meat or seafood products.	Bakery, Caterer, Sandwich Shop, Deli or Convenience Store, Coffee Shop or Tavern (tavern becomes a GFS) on site baking, sandwich making - food prep w/grilling, toasting and cutting of heated foods (NO hot holding of foods) Making smoothies w/ raw ingredients (fruit, dairy, eggs, etc) Ice Cream Shop - cooking waffle cones or cakes mixes Grocery Store with pre-packaged raw meat (NO additional mpraf distributor permit)
<u>High Risk</u> Category: 3 Same Day Service or Complex Food Preparation Meat or Seafood Market Overnight Cooking On-site Reduced Oxygen Packaging	Requires three routine inspections per year, one of which may be an announced educational consultation/training to discuss risk reduction techniques while verifying proper food handling, food source, food storage, and general cleanliness. <i>Examples:</i> Food Preparation Steps: Receive - Store - Prepare - Cook - Hold - Serve (or) Cool - Reheat - Hot Hold - Serve Food preparation includes cutting or processing raw Meat or Seafood products. Overnight cooking with approved HACCP plan On-site use of reduced oxygen packaging with approved HACCP plan.	Restaurant, Coffee Shop, Sandwich Shop, Tavern, Deli, Convenience Store, Bakery all become a GFS – placed by seating Cooking (exceptions as noted above) Cooling Reheating Hot Holding Overnight Cooking Vacuum Packaging Mobile Truck - cooking and/or hot holding Meat or Seafood Market